

Subject Curriculum Overview for Academic Year 2022/2023

Subject: Food Preparation & Nutrition		Subject Leader: Mr Oaten		Year Group: 11	AUTUMN TERM
Topic	Key Learning Points			Key Vocabulary	Assessments
<p>Half term 1</p> <p>Component 2 Non-Examination Assessment</p> <p>Food Preparation and Nutrition in Action Task 1</p>	<p style="text-align: center;">Half term 1</p> <ul style="list-style-type: none"> NEA 1 - Students will write 2 separate investigation tasks which includes the following; analysis of design brief, detailed research linked to the design brief, creating a hypothesis, writing a clear plan of action to follow, plan recipes for practical investigation tasks, independently cook chosen recipes demonstrating key technical practical cooking skills, and evaluate via detailed analysis of results. Student will submit NEA 1 for marking. 			<p>All Students have a CGP GCSE Food preparation and Nutrition revision guide with a comprehensive glossary of terms at the back (p87 – 90)</p>	<p>NEA 1 Assessment and feedback</p>
<p>Half term 2</p> <p>Component 2 Non-Examination Assessment</p> <p>Food Preparation and Nutrition in Action Task 2</p>	<p style="text-align: center;">Half term 2</p> <ul style="list-style-type: none"> NEA 2 – Students will follow the same project structure as NEA 1 above, but with a further emphasis on being able to evaluate their own strengths and weaknesses by analysing previous practical outcomes. Students will create their own questionnaire or survey to gather feedback from a variety of people, and undertake a sensory analysis of existing products and create a clear analysis of these results. Students partake in a practical decoration skills workshop, learning and practising intricate detailed decoration skills. Students decide upon a variety of possible dishes they may wish to cook and demonstrate their understanding of the level of difficulty needed for each. 				

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Subject: Food Preparation & Nutrition	Subject Leader: Mr Oaten	Year Group: 11	SPRING/ SUMMER TERM
<p>Half term 3 Component 2 Non-Examination Assessment</p> <p>Food Preparation and Nutrition in Action Task 2</p> <p>Half term 4 Practical examination</p> <p>Half term 5 Revision of written examination</p>	<p style="text-align: center;">Half term 3</p> <ul style="list-style-type: none"> • Students continue to work towards completion of NEA 2, which includes deciding upon, and cooking a further 4 dishes to demonstrate their technical ability / practical cooking skills. • Students research and write a 'menu selection' giving clear reasons / justifications for their choices. <p style="text-align: center;">Half term 4</p> <ul style="list-style-type: none"> • Students write a time plan based on their practical cooking sessions. • Students prepare and practise for their final food practical examination. • Students write a detailed evaluation of results clearly linking back to the original brief. • Students submit NEA 2 for marking. <p style="text-align: center;">Half term 5</p> <ul style="list-style-type: none"> • Students will structure their own revision using exam revision books, course notes, revision folders and past papers, as well as revising via teacher lead theory sessions. 	<p>All Students have a CGP GCSE Food preparation and Nutrition revision guide with a comprehensive glossary of terms at the back (p87 – 90)</p>	<p>'NEA 2 Assessment and feedback</p>

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How parents can support learning in the subject this academic year

Encourage students to practise practical dishes more than once at home prior to trialling in school.

Ensure students are completing set homework tasks by checking epraise weekly (approximately 1 hour of homework per week).

Ensure ingredients are bought prior to practical cooking lessons (please notify Mr Oaten as early as possible if this is a difficult) roger.oaten@jmhs.hereford.sch.u

Recommended Reading

Websites:

www.senecalearning.com www.bbc.co.uk/bitesize www.foodafactoflife.org.uk

Books:

Collected from school – exam board revision guide and accompanying workbook.

The Complete Cookbook for Young Chefs – By America’s Test Kitchen Kids

The Complete Baking Book for Young Chefs - By America’s Test Kitchen Kids

Masterchef Junior Cookbook

Points to note

Please ensure students are equipped with appropriate storage for food to be transported.

Depending on your childs choice of recipe, if dishes need to be cooked in an oven-proof dish, this would also need providing.